

IN THE CLAIMS:

1. (Currently Amended) A process for the continuous production of confectionery products comprising crystallised xylitol comprising the steps of:  
  
feeding xylitol in liquid form which is capable of crystallisation on cooling into a mixer together with xylitol seed crystals;  
  
mixing the xylitol in liquid form and the xylitol seed crystals to produce a seeded mass; and  
  
discharging the seeded mass from the mixer, wherein the mixer is maintained at a temperature of between 80°C and 120°C, whereby build up of crystallised xylitol within the mixer is substantially prevented.
2. (Original) A process according to claim 1 wherein the mixer is maintained at a temperature of between 90°C and 120°C.
3. (Currently Amended) A process according to claim 1 ~~or 2~~ wherein the mixer is maintained at a temperature of between 93°C and 100°C.
4. (Currently Amended) A process according to claim 1, ~~2 or 3~~ wherein the mixer is maintained at a temperature of between 95°C and 97°C.
5. (Currently Amended) A process according to ~~any of claims~~ claim 1 ~~to 4~~ wherein the xylitol in a liquid form is molten xylitol or a low moisture xylitol syrup.

6. (Original) A process according to claim 5 wherein the ratio by weight of low moisture xylitol syrup to xylitol seed crystals fed into the mixer is between 30:70 and 60:40.

7. (Currently Amended) A process according to claim 5 ~~or 6~~ wherein the ratio by weight of low moisture xylitol syrup to xylitol seed crystals fed into the mixer is between 40:60 and 50:50.

8. (Currently Amended) A process according to claim 5, ~~6 or 7~~ wherein the low moisture xylitol syrup has a moisture content of 5% or less by weight.

9. (Currently Amended) A process according to ~~any of claims~~ claim 5 to 8 wherein the low moisture xylitol syrup has a moisture content of 1% or less by weight.

10. (Currently Amended) A process according to ~~any of claims~~ claim 5 to 9 wherein the low moisture xylitol syrup is fed into the mixer at a temperature of between 170°C and 210°C.

11. (Currently Amended) A process according to ~~any of claims~~ claim 5 to 10 wherein the low moisture xylitol syrup is fed into the mixer at a temperature of between 200°C and 205°C.

12. (Original) A process according to claim 5 wherein the ratio by weight of molten xylitol to xylitol seed crystals fed into the mixer is between 90:10 and 50:50.

13. (Original) A process according to claim 12 wherein the molten xylitol and xylitol seed crystals are fed into the mixer in a ratio of about 75% to about 25% by weight.

14. (Currently Amended) A process according to claim 5, ~~12 or 13~~ wherein the molten xylitol is fed into the mixer at a temperature of between 92°C and 200°C.

15. (Original) A process according to claim 14 wherein the molten xylitol is fed into the mixer at a temperature of between 94°C and 160°C.

16. (Currently Amended) A process according to claim 14 ~~or 15~~ wherein the molten xylitol is fed into the mixer at a temperature of between 94°C and 115°C.

17. (Currently Amended) A process according to ~~any preceding~~ claim 1 wherein the mixer is equipped with a planetary agitator.

18. (Cancelled)